



STOCK  
AND  
BARREL  
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## To Share

<b>Charcuterie Platter</b> julian martin iberico paleta 24mth, wagyu bresaola 7+, wild boar salami, serrano ham 18mth, tomato relish, toasted sourdough	45
<b>Selection of Cheeses</b> choose between: blue, white mould, hard, semi hard or soft cheeses, house made fig jam, water crackers, dried fruit and spiced nuts <b>1 cheese \$15.00, 2 cheese \$20.00, 3 cheese \$32.00</b>	15-32
<b>Local Rich Glen Marinated Olives (gf)</b> toasted sourdough	12
<b>Truffle Fries with Parmesan (gf)</b>	12
<b>Prawn Cocktail (gf)</b> new orleans sauce, lemon	23
<b>Freshly Shucked Coffin Bay Oysters (6)</b> shallots, red wine vinegar	29
<b>Salt &amp; Pepper Calamari (gf)</b> black lime, chilli	18
<b>Beef Cheek Empanada</b> chimichurri sauce	12
<b>Spicy Buttermilk Chicken Tenders</b> blue cheese sauce	14

## Feasting Menu (Table of 8 or more)

<b>Mains plus 2 sides</b>	<b>\$55pp</b>
<b>Entrée and mains plus 2 sides</b>	<b>\$65pp</b>
<b>Entrée, mains and desserts plus 2 sides</b>	<b>\$80pp</b>

### Entrée

salt & pepper squid  
mezze platter  
prawn cocktail, new orleans sauce  
margarita pizza

### Mains

red wine mustard marinated eye fillet  
lamb ragu pasta  
murray cod fillet  
portarlinton mussels, fresh tomato, chilli, garlic & fresh herbs.

### Dessert

**san sebastian burnt cheese cake**  
strawberry salad, dulce de leche ice cream

**bitter chocolate & hazelnut torte**  
wattle seed ice cream, candied hazelnuts

**roasted coconut panna cotta**  
caramelised spiced pineapple, lemon myrtle sponge, puffed rice

**lemon brulee tart**  
green apple sorbet, caramel sand, citrus sponge, mint gel

### Sides

blueberry, broccoli & spinach salad  
duck fat roasted potatoes  
maple roasted heirloom carrots  
pan fried brussel sprouts with crispy bacon



# STOCK AND BARREL'S LUNCH MENU

## Something Light

<b>Salmon Poke</b>	21
marinated salmon, rice, avocado, cucumber, shaved cabbage, pickled ginger, toasted nori, sesame	
<b>Linguini</b>	23/33
lamb shank ragu, salted ricotta, peas	
<b>Miso Soba Noodle Bowl</b> (v, gf)	20
soy marinated egg, bean shoots, bok choy, charred corn, spring onion, nori, sesame	
<b>The Reuben</b>	21
corned beef, swiss cheese, sauerkraut, russian dressing, toasted rye bread	
<b>Poppy Seed Bagel</b>	19
smoked salmon, red onion, cucumber, dill cream cheese	
<b>Blueberry, Broccoli &amp; Spinach Salad</b> (v, gf)	18
fetta, barberries, avocado, roasted pepitas	
<b>Charred Chicken Salad</b> (gf)	25
green leaf mix, pickled carrot, cucumber, radish, red onion, rich glen poppy seed dressing	
<b>Caesar Salad</b>	22
cos, white anchovies, bacon, poached egg, parmesan	
	add chicken 6
	add prawns 9
	add smoked salmon 9

WHERE  
THE  
WELCOME  
IS  
WARM

<b>Steak Fritz</b>	32
300g porterhouse steak, shoestring fries, béarnaise butter sauce	
<b>Wagyu Beef Burger</b>	24
new orleans sauce, melted gruyere, onions, lettuce, pickles served with waffle fries	
<b>Southern Fried Chicken Burger</b>	21
sriracha & buttermilk marinated breast, smoked garlic slaw, roquette served with waffle fries	
<b>Double Cheese &amp; Bacon Burger</b>	22
ground angus beef, melted gruyere, smoky bacon, stock & barrel sauce, pickles, onions served with waffle fries	
<b>Zucchini &amp; Corn Burger</b> (v)	20
caramelized onions, swiss cheese, avocado, kale salad, russian dressing served with waffle fries	

## Something Sweet

<b>San Sebastian Burnt Cheese Cake</b>	16
strawberry salad, dulce de leche ice cream	
<b>Bitter Chocolate &amp; Hazelnut Torte</b>	16
wattleseed ice cream, candied hazelnuts, caramel sand	
<b>Roasted Coconut Panna Cotta</b>	16
caramelised spiced pineapple, lemon myrtle sponge, puffed rice	
<b>Lemon Brulee Tart</b>	16
green apple sorbet, citrus sponge, caramel sand, mint gel	

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## From the Pizza Oven

<b>Garlic Pizza</b> (v)	16
rosemary, parmesan, mozzarella	
<b>Margherita</b> (v)	19
san marzano, mozzarella, fior di latte, basil	
<b>The Led Zeppelin</b>	25
san marzano, pepperoni, bacon, olives, anchovies, paquillo peppers, mozzarella, parmesan	
<b>Dark Side of The Shroom</b>	22
caramelised red onion, shiitake, button & oyster mushrooms, fontina cheese, garlic shoots	
<b>Speckenwolf</b>	25
san marzano, house cured pork belly, gorgonzola, fig jam, smoked garlic dressing	
<b>La Grande Bouffe</b>	26
san marzano, wagyu beef steak, smoked mozzarella, roquette, serrano ham	
<b>A River Runs Through It</b>	26
san marzano, fresh prawns, octopus, fior di latte, chilli, sorrel	



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